

the menu

CHEF
Miku

Entrée Canapés:

5 spiced duck, poppadoms (DF, GF)

Tasmanian Pumpkin, truffle oil, toast (Vegan)

5 spiced corn, poppadoms (Vegan, GF)

Salmon, miso ponzu, ginger pickle (DF, GF)

Plated Main Course

Baked polenta, spiced roast vegetables, fresh basil pesto
(Vegan)

QLD Barramundi, garlic jacket potatoes, butter tossed greens,
olive & caper sauce (GF, DF)

Kilcoy Wagyu beef, mustard jam potatoes, syrah jus (GF, DF)

Dessert Canapés:

Baked muesli, coconut yogurt, fresh berries (Vegan)

Valrhona dark chocolate mousse, Glenfiddich soaked cherries
(VEG)

** V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free

 **CHEFIN** love food experiences